

# PETIT TROIS

ASPEN • OPEN 7 DAYS • RESTAURANT À LA CARTE

## APPETIZERS

<b>BAGUETTE</b> Beurre de Baratte	12	<b>BURGUNDY ESCARGOTS</b> Butter, Garlic, Parsley, Baguette	32
<b>CRISPY RICE TAPIOCA</b> Parmesan, Piment d'Espelette	12	<b>CLASSIC STEAK TARTARE*</b> Boston Salad, Country Toast	33
<b>HOMEMADE POTATO CHIPS</b> Prosciutto, Truffle Honey	24	<b>BOSTON LETTUCE</b> Dijon Mustard Vinaigrette	21
<b>FRENCH ONION SOUP</b> Veal Broth, Gruyère & Emmental Cheese, Croûtons	25	<b>HEIRLOOM BEETS</b> Horseradish, Crème Fraîche, Mignonette, Pistachio & Toasted Almonds	23
<b>PÂTÉ DE CAMPAGNE</b> Port Wine Gelée, Cornichons, Grain Mustard, Country Toast	20	<b>BELGIAN ENDIVE</b> Avocado, Anchovy, Formaggio Di Fossa, Walnuts, Sherry Vinaigrette	26

## ENTRÉES

<b>MUSSELS MARINIÈRE</b> Vadouvan Curry, White Wine, Crème Fraîche, Frites	38
<b>TROUT ALMONDINE</b> Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts	48
<b>SPRING SALAD &amp; PEA HUMMUS</b> (VEGAN) Lemon vinaigrette	18
<b>BUCATINI</b> Lemon Sauce, Garlic Breadcrumbs	30
<b>CHICKEN PAILLARD</b> Brioche Butter, Frisée Salad	36
<b>BIG MEC*</b> Double Cheeseburger, Foie Gras Bordelaise, Special Sauce, Frites	42
<b>STEAK FRITES*</b> 6oz Wagyu Bavette Steak, Béarnaise Butter, Frites	52
<b>FILET AUX POIVRES*</b> 8oz Creekstone Farms Filet, Cognac Black Pepper Sauce, Frites	85

### *Spring Dinner Prix Fixe*

\$60 per person

Choose one item from each course

**COURSE 1:** Heirloom Beets Salad, Boston Lettuce Salad, or Pâté de Campagne

**COURSE 2:** Trout Almondine, Steak Frites, or Bucatini

**COURSE 3:** Hot Chocolate Mousse, or Vin Jaune Crème Brûlée

To ensure exceptional hospitality, and as permitted by Colorado law, gratuities are shared among our servers, bartenders, sommeliers, and support staff.

\*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify staff if you have an allergy or for more information about these ingredients.

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## COCKTAILS

### PETIT TROIS MARTINI 22

Vodka or Gin, Lillet Blanc, Quince

### FLEUR DU MAL SPRITZ 20

Vodka, Jasmine, Elderflower, Grapefruit, French Vermouth, Citrus, Soda

### G & T 22

Gin, Pisco, Passion Fruit, Grapefruit, Tonic

### PEAR 22

Gin, Pear Eau de Vie, Bay Leaf, Citrus, Poire Cider

### CANARY 20

Tequila Blanco, Pineapple, French Apéritif, Lime, Nutmeg Salt

### DELPHINE 20

Mezcal, Cucumber, Fresno Chile, Cilantro, Chartreuse, Lime

### LA MARGUERITE 20

Tequila Reposado, Lillet Blanc, Suze, Fire Bitters

### ESPRESSO MARTINI 22

Vodka, Crème de Cacao à la Vanille, Espresso

### FRENCH NEGRONI 22

Cognac, Campari, Dolin Rouge, Bonal, Walnut Bitters

### HOUSE OLD FASHIONED 22

Bourbon, Japanese Whisky, Coconut, Oloroso, Umami Bitters

## Wines by the Glass

half glass pours available

### PÉTILLANT ET MOUSSEUX

**CHAMPAGNE** Gatinois, "Tradition," Brut Grand Cru, Champagne NV 291120

**BLANC DE BLANCS** Empire Estate, Finger Lakes, New York Brut NV 16165

### BLANC

**CHENIN BLANC** François Chidaine, "Les Chenin d'Ici," Loire Valley 2024 19190

**SAUV BLANC** Domaine du Pre Semele, Sancerre, Loire Valley 2023 261120

**CHARDONNAY** Michel Bouzereau, Bourgogne Côte d'Or, Burgundy 2023 321150

**CHARDONNAY** L'Esperance, Chablis, Burgundy 2023 241110

**RIESLING** Ajax Cellars, Colorado 2023 16175

### ROSÉ

**GRENACHE BLEND** Clos Sainte Madeleine, Cotes de Provence, Provence 2024 18170

### ROUGE

**GAMAY** Domaine Charnay, Beaujolais 2023 16170

**PINOT NOIR** Presqu'île, Santa Barbara County, California 2023 18175

**SYRAH** Julien Cecillon, "Gravieres," Collines Rhodaniennes, Rhone 2024 15160

**BORDEAUX** Chateau l'Angevin, Bordeaux Superieur, Bordeaux 2021 19180

**CABERNET** Obsidian, "Volcanic Estate," North Coast, California 2022 251115

## Sans Alcohol \$17

**FLEUR & TONIC**  
Elderflower, Lemon, Tonic,  
Black Pepper Honey

**PIÑA FIX**  
Aqara Agave de Los Andes Refugio Zero,  
Pineapple, Lime, Nutmeg

## BEER

**KRONENBOURG 1664** 9

**COORS DRAFT** 8

**GUINNESS DRAFT** 9

**MOUNTAIN HEART  
SEASONAL DRAFT** 9

**GREAT DIVIDE  
IPA DRAFT** 9

**ATHELTIC NA** 8

## Apéritif, etc.

Suze  
\$11

Ricard Pastis de Marseille  
\$18

Kir Royale  
\$20

French 75  
\$22